



Cuisinart[™] Griddler[™]

CGR-4C

IMPORTANT SAFEGUARDS

1. READ ALL INSTRUCTIONS.

- Do not touch hot surfaces; use handles or knobs.
- To protect against fire, electric shock, and injury to persons, DO NOT IMMERSE CORD OR PLUG in water or other liquids.
- 4. Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.
- 6. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been damaged in any manner. Return the appliance to the nearest Cuisinart Repair centre for examination, repair or adjustment.
- The use of accessory attachments not recommended by Cuisinart may result in fire, electrical shock, or risk of injury to persons.
- 8. Do not use outdoors.
- 9. Do not let power cord hang over edge of table or counter, or touch hot surfaces.
- 10. Do not place on or near hot gas or electric burner, or in a heated oven.
- 11. Unplug the unit when finished using.
- Do not use appliance for other than intended use.
- Extreme caution must be exercised when moving an appliance containing hot oil or other hot liquids.
- 14. To disconnect, turn control to OFF setting, then remove plug from wall outlet.
- 15. WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, ONLY AUTHORIZED PERSONNEL SHOULD DO REPAIRS.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS:

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use.

If a long extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or animals, or tripped over.

NOTICE:

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

TABLE OF CONTENTS:

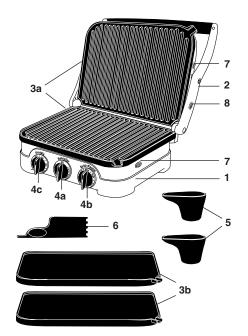
Introduction
Parts and Features 2
Before the First Use
The Griddler™ Does it All2
Assembly Instructions4
Operating Instructions5
Cleaning and Care6
Storage 6
Warranty
Recipes7-24

INTRODUCTION

Congratulations on your purchase of the Cuisinart™ Griddler™. This multifunctional product is actually four appliances in one. A floating hinge, two sets of removable cooking plates and a convertible design turn the Griddler™ into a Contact Grill, a Panini Press, or your choice of a large double Open Grill or Griddle. Dual temperature controls and indicator lights make this product easy to use. Dishwasher-safe grill plates, griddle plates, drip pans and a cleaning/scraping tool clean up in seconds.

PARTS AND FEATURES

- Base and Cover: Solid construction with stainless steel self-adjusting cover
- Panini-Style Handle: Sturdy cast metal handle adjusts cover to accommodate thickness of food
- **3. Removable Cooking Plates:** Nonstick and dishwasher safe for easy cleanup
 - a. Grill Plates: Perfect for grilling steak, burgers, chicken and vegetables
 - **b. Griddle Plates:** Prepare flawless pancakes, eggs, bacon and seared scallops
- Controls: Indicator lights signal "power on" and "ready to cook"
 - a. Selector: Choose the Grill/Panini or Griddle function
 - **b. Grill/Panini:** Adjust temperature from "warm" to "sear"
 - **c. Griddle:** Adjust temperature from 200 to 425°F
- Drip Cups: Collect grease and are dishwasher safe
- **6. Cleaning/Scraping Tool:** Helps clean grill or griddle plates after cooking
- **7. Plate Release Buttons:** Push in to release and remove cooking plates
- **8. Hinge Release Lever:** Allows the cover to lay back for cooking in the flat position
- 9. Recipe Book (not shown): With 26 recipes



BEFORE THE FIRST USE:

Remove all packaging materials and any promotional labels or stickers from your grill. Be sure all parts (listed under **Parts and Features**) of your new appliance have been included before discarding any packaging materials. You may want to keep the box and packing materials for use at a later date.

Note: Drip cups are located on outside or left polyfoam insert.

Before using your Cuisinart™ Griddler™ for the first time, remove any dust from shipping by wiping the base, cover and controls with a damp cloth. Thoroughly clean cooking plates, drip trays and scraping tool. The grill and griddle plates, drip trays and scraping tool are dishwasher safe. Refer to **Assembly Instructions** for plate removal.

THE GRIDDLER™ DOES IT ALL:

The Griddler™ is the ultimate kitchen appliance, offering you four separate cooking options. Simply change the cooking plates and adjust the hinge to use as a *Contact Grill, Panini Press, Open Grill or Griddle.* See **Assembly Instructions** and **Operating Instructions**.

Contact Grill:

Use the Griddler™ as a *Contact Grill* to cook burgers, boneless pieces of meat and thin cuts of meat and vegetables.

The Contact Grill function works best when you want to cook something in a short amount of time or when you are looking for a healthy method of grilling. When cooked on the Contact Grill, food will cook quickly because you are grilling both sides of the food item at the same time. The ribs on the grill plates combined with the grease spout at the corner of the plate allow the grease to drip from the meat and drain off the plates.

When the Griddler™ is used as a *Contact Grill* the grill plates are recommended. Rest the cover evenly on top of the food until it has reached the desired cooked temperature. The Griddler™ was designed with a unique handle and hinge that allows the cover to adjust to the thickness of the food. You can easily grill anything from a thinly-sliced potato to a thick sirloin steak with even results.

When cooking more than one food item in the contact grill, it is important that the thickness of food items is consistent so the cover will close evenly on the food.

Panini Press:

Use the Griddler[™] as a *Panini Press* to grill sandwiches, breads and quesadillas.

The word "Panini" is an Italian term for grilled sandwich. Panini can include any combination of ingredients such as vegetables, meat and cheese layered between two pieces of fresh baked bread. The sandwich is then pressed between two grill or griddle plates to toast the bread and warm the sandwich. Experiment to make a variety of savoury or sweet sandwiches for any meal. We recommend using fresh baked bread to produce the best tasting Panini. Popular breads used for Panini are focaccia (a flat bread frequently baked with rosemary, salt and onion on top), michetta (a small round roll with a crisp crust), ciabatta (a rectangular bread with a slightly domed crust) and thick slices of classic Italian bread.

When the Griddler™ is used as a *Panini Press*, the grill plates are recommended. We recommend the grill plates because a traditional-style Panini sandwich will have grill marks on the bread. However, depending upon the type of sandwich you are preparing, you may wish to use the griddle plates. The Griddler™ functions as a *Panini Press* in the same manner that it functions as a *Contact Grill*. The Griddler™ was designed with a unique handle and hinge that allows the cover to

adjust to the thickness of the sandwich you are preparing, and to rest there evenly. Light pressure can be applied to the handle to press and heat the sandwich to your liking.



When cooking more than one Panini, it is important that the thic

important that the thickness of each sandwich is consistent so the cover will close evenly on the Panini.

Open Grill:

Use the Griddler™ as an *Open Grill* to cook burgers, steak, poultry (we do not recommend cooking bone-in chicken, since it does not cook evenly on an open grill), fish and vegetables.

Cooking on the *Open Grill* is the most versatile method of using the Griddler[™]. In the open position, you have double the surface area (200 sq. inches) for grilling. You have the option of cooking different types of foods on separate plates without combining their flavours, or cooking large amounts of the same type of food. The open position also accommodates different cuts of meat with varying thicknesses, allowing you to cook each piece to your liking.

"Open Grill" refers to using the Griddler™ with the cover laying flat, creating a double, flat cooking

surface. In this position, the foods you are grilling will have to be



turned over for cooking. When the Griddler™ is used as an *Open Grill*, the grill plates should be used.

Griddle:

Use the Griddler™ as a *Griddle* to cook pancakes, eggs, French toast, hash browns and breakfast meats.

Using the *Griddle* function is a wonderful way to prepare breakfast for two or for a large family.

The large surface area allows you to cook a variety of different foods at



the same time, or large amounts of your favourite food.

When you use the Griddler as a *Griddle*, open the cover so it lays flat, creating a double, flat cooking surface. In this position, the foods you are preparing will have to be turned over for cooking. When using this cooking function, the griddle plates should be used.

ASSEMBLY INSTRUCTIONS:

Place Griddler™ on a clean flat surface where you intend to cook.

The Griddler™ can be positioned in three ways:

Closed Position – Upper plate/cover rests flat on lower plate/base.

This is your starting and heating position when using the Contact Grill or Panini Press functions.



Open Position – Upper plate/cover is open and in the 100° position. Open the cover to this

position to add or remove food from the Griddler™ when using the Contact Grill or Panini Press functions.



To adjust the Griddler™ to this position, simply lift the handle until

you feel it come to a locking position. The unit will stay in this position until you close the cover or continue to open it to the Flat Position.

The cover will stay in the upright position until you lower the handle for cooking. When this is done, the cover will release itself so that it lies flat on the top of the food you are preparing. This allows you to cook your food evenly from both top and bottom. When you lift the handle to open the Griddler™ after cooking the cover will remain in the flat position, parallel with the lower plate. In order to lock the cover back into the upright position, you must close the Griddler™, without any food in place, and open it again.

Flat Position – Upper plate/cover is level with lower plate/base. The upper and lower plates line up to create one large cooking surface. The Griddler™ is in this position when it is used as an Open Grill or Griddle.

To adjust the Griddler™ to this position, locate

the hinge release lever on the right arm. With your left hand on the handle.



use your right hand to slide the lever towards you. Push the handle back until the cover rests

flat on the counter. The unit will stay in this position until you lift the cover off the table and return it to the closed position.

If the Griddler™ is already in the open position and you wish to adjust it to the flat position, pull the han-



dle towards you and then lift the hinge release lever. Push the handle back until the cover rest in the flat position. Pulling the handle forward slightly before lifting the hinge release switch will take some of the pressure off of the hinge and you will be able to adjust the Griddler™ more easily.

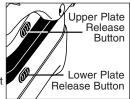
To insert cooking plates:

Adjust Griddler[™] to Flat Position (see above) with the Controls directly in front of you. Insert one plate at a time. Each plate is designed to fit in either the upper housing or the lower housing of the Griddler™. The word "lower" or "upper" is embossed into each grill or griddle plate to let you know where to attach the plate. Pick up the lower grill/griddle plate with the cutouts for the heating element facing down. If you are facing the Griddler™ the drip spout should be at the forward right-hand corner of the plate. Locate the metal brakets at the center of the housing. Tilt the back end of the plate and line up the cutouts at the back of the plate with the metal brakets. Slide the plate underneath the brakets and push down the front end of the plate. It will snap into place. Turn the Griddler™ around and insert the matching grill or griddle plate into the upper housing as you did with the first plate.

To remove cooking plates:

Adjust Griddler[™] to Flat Position (see above). Locate the plate release buttons on one side of the unit. Press firmly on buttons and the plate at

that end of the unit will pop up slightly from the base. Grasp the plate with two hands, slide it out from under the metal brackets, and lift it out of the base. Press on



the other plate release button to remove the other cooking plate in the same manner.

Position drip cups:

When using the Griddler™ as a Contact Grill or Panini Press, only one drip cup is needed.



Place the cup

directly below the grease spout while cooking. Grease from the food will run off the plates through the grease spout and into the drip cups. Grease should be safely disposed of after cooking. The drip cups can be cleaned in the dishwasher.

When using the Griddler™ as an Open Grill or

Griddle, both drip cups should be used. Place the cups at either end



of the unit directly below the grease spouts.

Once the Griddler $^{\text{m}}$ is assembled properly, plug the cord into a standard electrical outlet. You are now ready to begin cooking.

OPERATING INSTRUCTIONS:

Once the Griddler™ is assembled properly and you are ready to begin cooking, turn the Selector to the left to choose the Griddle function or to the right to choose the Grill/Panini function, depending on what you intend to cook. When the knob is turned to either function, a red indicator light will illuminate to indicate that the power is on.

If you intend to use the Griddler™ as a Contact Grill, Panini Press or Open Grill, turn the Grill/Panini Control to the desired temperature for cooking. Settings range from Warm (150°F) to Sear (450°F).

If you intend to use the Griddler™ as a Griddle, turn the Griddle Control to the desired temperature for cooking. Temperature settings range from 200°F to 425°F.

If you intend to use the Griddler™ as a Flat Grill or Griddle, but you do not need the entire surface, use the bottom plate.

It may take up to 10 minutes to reach operating temperature, depending on the temperature level that was set. When the thermostat has reached operating temperature, a green indicator light inside the chosen control

will indicate that the Griddler[™] is ready for cooking. During operation, the light will continue to turn on and off as the thermostat regulates the temperature. This is normal.

The temperature controls are used to set and maintain the temperature of the cooking surface. You may vary the setting of the control knob at any time during cooking, and may wish to do so depending on the types of foods on the cooking plate. Refer to the Cooked Food Temperature Chart of the Recipe Book for recommendations.

Always exercise caution when handling the Griddler™ during cooking. To open the Griddler™ grasp the black plastic area of the handle. This part of the handle stays cool to the touch while cooking. The arms are made of diecast aluminum and will become hot during use. Do not touch them during or immediately following cooking.

The Griddler[™] housing will become hot during use. The cover is made of stainless steel and will become very hot and should not be touched during or immediately following cooking. If you need to adjust the cover be sure to use an oven mitt to prevent burns.

The lower housing is made of plastic, and while it will become very warm it will not burn you. If you need to move the Griddler™ during cooking be sure to handle it from the base only. Do not touch the cover. Allow the Griddler™ to cool down before handling (at least 30 minutes).

NOTE: The first time you use the Griddler[™], it may have a slight odour and may smoke a bit. This is normal and common to appliances with nonstick surfaces.

The Griddler[™] comes with a black cleaning/scraping tool. This can be used for cleaning the grill and griddle plates after you have finished cooking and the unit has cooled down completely (at least 30 minutes). Using the cleaning tool on a hot surface for too long will cause the plastic to melt.

User Maintenance:

- * Never use metal utensils, as they will scratch the nonstick grill plate. Instead, use only wooden or heat-proof plastic utensils.
- * Never leave plastic utensils in contact with the hot grill plate. This includes the provided cleaning tool.
- * In between recipes, scrape excess food buildup through grease channel and into drip cups, then wipe off any residue with a paper towel before proceeding with next recipe.
- * Allow the Griddler™ to cool down completely (at least 30 minutes) before cleaning.

CLEANING AND CARE:

CAUTION: BEFORE CLEANING APPLIANCE, MAKE SURE IT HAS COOLED DOWN COMPLETELY.

Once you have finished cooking, turn the Selector Control to the OFF position and unplug the power cord from the wall outlet. Allow the unit to cool down for at least 30 minutes before handling.

Use the cleaning/scraping tool to remove any leftover food from the cooking plate. The scraping tool can be washed by hand or in the dishwasher.

Dispose of grease from drip cups. The drip cups can be cleaned by hand or in the dishwasher.

Press the Plate Release Buttons to remove plates from the housing. Be sure that the plates have cooled completely before handling (at least 30 minutes). The cooking plates can be washed in the dishwasher. Do not use metallic objects such as knives or forks for cleaning. Do not use a scouring pad for cleaning. The nonstick coating can be damaged.

If you have been cooking seafood, wipe the cooking plate with lemon juice to prevent seafood flavour transferring to the next recipe.

The housing base, cover and control knobs can be wiped clean with a soft, dry cloth. For tough stains, dampen cloth. Never use an abrasive cleaner or harsh pad.

STORAGE:

Always make sure the Griddler[™] is cool and dry before storing.

The power cord can be wrapped around the back of the base for storing.

One set of cooking plates should be stored in the Griddler™ when not in use. The other set can be stored in a drawer or cabinet, along with the drip cups and scraping tool.

WARRANTY

Limited Three-Year Warranty

This warranty is available to consumers only. You are a consumer if you own a Cuisinart™ Griddler™ that was purchased at retail for personal, family or household use. This warranty is not available to retailers or other commercial purchaser or owners.

We warrant that your Cuisinart™ Griddler™ will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We suggest you complete and return the enclosed product registration card promptly to facilitate verification of the date of original purchase. However, return of the product registration card does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

For added convenience, you may also visit our website at www.cuisinart.ca to register your product online.

If your Cuisinart™ Griddler™ should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number 1-800-472-7606 for additional information from our Customer Service Representatives or send the defective product to Customer Service at Cuisinart, 156 Parkshore Drive, Brampton, Ont. L6T 5M1.

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product.

Please pay by cheque or money order.

NOTE: For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

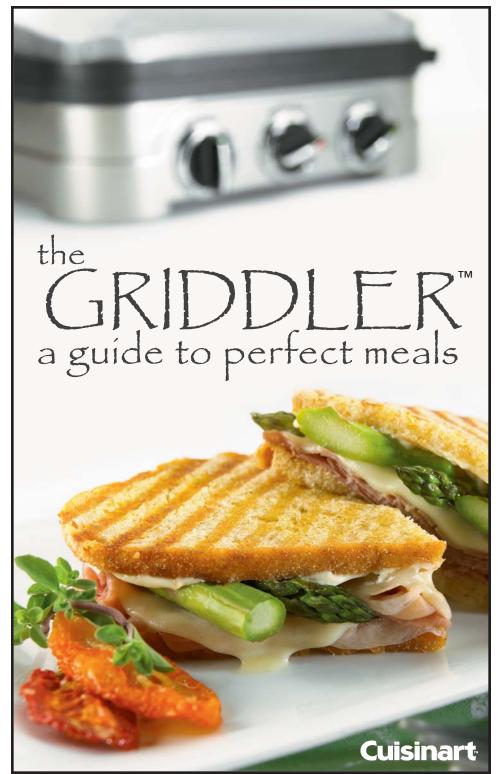
Please be sure to include your return address, daytime phone number, description of the product defect, product model # (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

Your Cuisinart™ Griddler™ has been manufactured to the strictest specifications and has been designed for use with the authorized accessories and replacement parts.

This warranty expressly excludes any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart.

This warranty does not cover any damage caused by accident, misuse, shipment or other ordinary household use.

This warranty excludes all incidental or consequential damages.





ON THE CLOSED GRILL
Grilled Portobello Salad · · · · · · · 9
Honey Díjon Grilled Turkey Cutlets · · · · · · · · · · · · · · · · · · ·
Mustard & Herb Grilled Pork Chops · · · · · · · · · · · · · · · · · · ·
The Best Hamburgers · · · · · · · · · · · · · · · · · · ·
THE PANINI PRESS
Grill Plates:
Grilled Fresh Mozzarella & Tomato Panini · · · · · · · · · · · · · · · · · ·
Sopressata, Provolone, Roasted Pepper & Pesto Paníní · · · · · · · · · 13
Smoked Turkey, Tomato & Gouda Paníní · · · · · · · · · · · · · · · · · ·
Griddle Plates:
Chicken Quesadillas · · · · · · · · · · · · · · · · · · ·
Croque Monsieurs · · · · · · · · · · · · · · · · · · ·
Grilled Reubens · · · · · · · · · · · · · · · · · · ·
ON THE ELAT CRILL
ON THE FLAT GRILL
Marinated Grilled Chicken · · · · · · · · · · · · · · · · · · ·
Teriyaki Grilled Chicken & Pineapple · · · · · · · · · · · · · · · · 18
Grilled Lime Sage Swordfish · · · · · · · · · · · · · · · · · · ·
Spicy Grilled Flank Steak · · · · · · · · · · · · · · · · · · ·
ON THE GRIDDLE
Blueberry Oat Buttermilk Pancakes · · · · · · · · · · · · · · · · · · ·
Cinnamon Sugar French Toast · · · · · · · · · · · · · · · · · · ·
Breakfast Sausages · · · · · · · · · · · · · · · · · · ·
Southwestern Spiced Shrimp & Scallops · · · · · · · · · · · · · · · · · · ·

COOKED FOOD TEMPERATURE CHART

Grilled Portobello Salad

 $\mathsf{Griddler}^{\scriptscriptstyle{\mathsf{TM}}} \; \mathsf{Function} ; \; \mathsf{Closed}$

Selector: Grill/Panini

Plates: Grill

Makes 6 servings

=
tablespoons (60 ml) extra virgin olive oil
tablespoons (25 ml) balsamic vinegar
tablespoon (15 ml) water
clove garlic, peeled and minced
tablespoon (15 ml) minced onion or shallot
teaspoon (5 ml) thyme
teaspoon (2 ml) kosher salt
teaspoon (I ml) freshly ground pepper
ounces (540 g) thickly sliced Portobello mushrooms*
cup (75 ml) finely chopped red bell pepper
cup (75 ml) finely chopped yellow bell pepper

Place the olive oil, vinegar, water, garlic, onion, thyme, salt, and pepper in a food processor fitted with the metal blade, or in a blender. Process or blend until emulsified. Pour over the sliced Portobellos and toss gently to coat. Let stand for 10 to 15 minutes.

Preheat the Griddler™ on High. When ready, arrange one third of the sliced Portobellos on the bottom grill, cut side down. Close and grill for 3 minutes. Remove and place on a platter. Repeat with the remaining sliced Portobellos. Sprinkle with the chopped red and yellow peppers and serve. May be served warm or chilled.

Grilled portobellos also make a very good filling for grilled panini sandwiches use in place of, or in addition to meat.

* Sliced Portobello mushrooms are available in the produce sections of most well-stocked grocery stores. The pre-sliced Portobellos are evenly sliced, resulting in a very good grilled mushroom.

Nutritional information per serving: Calories III (71% from fat) • carb. 7g • pro. 2g • fat 9g • sat. fat Ig • chol. 0mg • sod. 60mg • calc. I3mg • fiber Ig



Honey Díjon Grilled Turkey Cutlets

Griddler™ Function: Closed Selector: Grill/Panini

Plates: Grill

Makes 4 servings

2 tablespoons (25 ml) dry sherry

2 tablespoons (25 ml) Dijon-style mustard

2 tablespoons (25 ml) honey

tablespoon (7 ml) light soy sauce teaspoon (1 ml) powdered ginger

4 turkey breast cutlets, each about 5-6 ounces (150-175 g) and 1/2-inch

(1.25 cm) thick

Place sherry, mustard, honey, soy, and ginger in a bowl; whisk to blend. Place turkey in marinade and let stand 15 minutes (it may be marinated longer if placed in refrigerator).

Preheat Griddler™ on High. When the green indicator light is on, the unit is ready. Drain the turkey cutlets and arrange on the bottom grill plate – discard remaining marinade. Close and grill for 5 minutes (add 30 to 60 seconds if meat has been marinated in the refrigerator for 1 hour or longer). Serve.

Nutritional information per serving: Calories 227 (7% from fat) • carb. I I g • pro. 42g • fat 2g • sat. fat I g • chol. 79mg • sod. 393mg • calc. 27mg • fiber 0g

Mustard & Herb Grilled Pork Chops

Griddler™ Function: Closed Selector: Grill/Panini

Plates: Grill

Makes 4 servings

2 tablespoons (25 ml) Dijon-style mustard

2 tablespoons (25 ml) extra virgin olive oil

tablespoon (15 ml) raspberry (or other fruit flavour) vinegar

tablespoon (15 ml) herbes de Provence

I tablespoon (15 ml) water

4 boneless pork loin chops, each about 3/4-inch (1.87 cm) thick, about 5 ounces (150 g)*

Place the mustard, olive oil, vinegar, herbes de Provence, and water in a small bowl. Whisk until emulsified (this may also be done in a blender or mini food processor). Reserve.

Trim any excess fat from the pork chops. Place in a shallow bowl or pie plate and add marinade. Coat thoroughly. Let marinate for 15 to 20 minutes at room temperature (for marinating longer, cover and refrigerate – remove from refrigerator 20 minutes before grilling).

Preheat Griddler™ on High. When green indicator light comes on, allow the excess marinade to drip off the chops and arrange the chops evenly spaced on the bottom grill plate. Close grill. Grill for 6 to 8 minutes, until the pork chops have reached an internal temperature of 160°F (71°C); do not overcook or the pork may become dry. Remove to a warm platter and allow to rest for 5 minutes before serving.

*When grilling in the closed position, it is important that the pork chops all be the same thickness for best results.

Nutritional information per serving: Calories 334 (44% from fat) • carb. 2g • pro. 43g • fat 16g • sat. fat 4g • chol. 133mg • sod. 272mg • calc. 14mg • fiber 0g

The Best Hamburgers

Griddler™ Function: Closed

Selector: Grill/Panini

Plates: Grill

Makes 4 servings

1-1/2 pounds (750 g) freshly ground beef round or chuck (15% lean)

1/4 teaspoon (1 ml) kosher salt

1/4 teaspoon (1 ml) freshly ground black pepper

Preheat the Cuisinart™ Griddler™ fitted with the grill plates in the closed grill position on High.

Working the ground chuck as little as possible, shape into four 6-ounce (175 g) burger patties, about 4 inches (10 cm) in diameter. (The best way to do this is to use a 4-inch (10 cm) round cookie cutter). Place 6 ounces (175 g) of meat in the cookie cutter and gently press to fill the cookie cutter evenly. It is important that all the burgers be of the same height for optimal grilling results.)

Place the burgers on the bottom grill plate of the Griddler[™], evenly spaced. Close the Griddler[™] and grill for 4 to 6 minutes [until the internal temperature reaches from $140^{\circ}F$ to $165^{\circ}F$ (60-74°C)] depending on personal preference.

Remove burgers from $\mathsf{Griddler}^{\scriptscriptstyle{\mathsf{TM}}}$ and sprinkle with salt and pepper. Serve hot with your favourite condiments.

Nutritional information per serving [1/4 cup (50ml)]: Calories 254 (181% from fat) • carb Ig • pro. 30g • fat 20g • sat. fat 8g • chol. 87mg • sod. 324mg • calc. 7mg • fiber 0g

Variations:

Burgers may be seasoned for variety before they are grilled. Gently stir suggested seasonings or your own favourites into the meat, working the meat as little as possible for best texture.

- I-2 cloves finely minced garlic
- 2-3 finely chopped green onions
- I teaspoon (5 ml) minced fresh ginger
- 1-2 tablespoons (15-25 ml) soy sauce
- 1-2 tablespoons (15-25 ml) Worcestershire sauce
- tablespoon (15 ml) minced capers
- 1-2 tablespoons (15-25 ml) minced imported olives
- 1-2 tablespoons (15-25 ml) barbecue sauce

hot sauce to taste

minced jalapeno pepper to taste



THE PANINI PRESS Grilled Fresh Mozzarella, Tomato &

Basil Panini Sandwiches

Griddler™ Function: Closed

Selector: Grill/Panini Plates: Grill

Makes 2 servings

- 4 slices [1/2-inch (1.25 cm) thick] crusty artisan bread* or individual focaccia sliced horizontally
- tablespoon (15 ml) extra virgin olive oil
- 4 ounces (125 g) sliced fresh mozzarella (or fresh smoked mozzarella)
- 4-6 thin tomato slices (to fit across bread)
 - kosher or sea salt and freshly ground pepper
- 8 large basil leaves

Preheat Griddler[™] on High.

Lightly brush one side of each slice of bread with olive oil. Place two slices on work surface oiled side down. Layer with cheese and tomato. Season lightly with salt and pepper if desired. Stack basil leaves and roll into a cylinder. Slice the cylinder, using a sharp knife to get shreds of basil. Sprinkle the tomato with the basil shreds. Top with the other slices of bread, oiled side up.

Place the sandwiches on the preheated grill plates. Close the Griddler™. Press lightly for 30 seconds and bake for 3 to 4 minutes until bread is grill marked and crispy, and cheese is melted. Serve hot.

*Can use plain artisan country bread or a flavoured bread such as roasted garlic or rosemary bread. Slices should be about 7x3-1/2x1/2 inches (17.5x8.75x1.25 cm) each.

Nutritional information per sandwich: Calories 365 (49% from fat) • carb. 29g • pro. 17g • fat 20g • sat. fat 9g • chol. 44mg • sod. 579mg • calc. 309mg • fiber I g

Sopressata, Provolone, Roasted Pepper & Pesto Panini

Griddler™ Function: Closed Selector: Grill/Panini

Plates: Grill

Makes 4 servings

- long French baguette [about 22 inches (55 cm) long, 8 ounces (250 g)]
- 4 ounces (125 g) thinly sliced Sopressata
- 2 roasted red peppers, drained
- ounces (125 g) sliced provolone teaspoons (20 ml) pesto 4
- 4
- teaspoon (5 ml) extra virgin olive oil

Cut off the two heels of the baguette and cut the baguette into two 10-inch (25 cm) lengths. Cut each in half horizontally.

Spread each half with I teaspoon (5 ml) pesto. Evenly layer the Sopressata on each bottom. Cut the roasted peppers to lay flat. Arrange the roasted peppers over the sopressata. Top with a layer of the provolone. Place top on sandwich. Cut in half crosswise to make 4 sandwiches total.

Preheat Griddler™ on High. When ready, open and place the sandwiches on the bottom grill plate. Lower cover and press lightly on the handle for 30 seconds.

Grill for 5 minutes, until the bread is golden, toasty and well marked, the filling is warm and cheese is melted. Serve warm.

Nutritional information per serving: Calories 565 (31% from fat) • carb. 69g • pro. 27g • fat 19g • sat. fat 8g • chol. 39mg • sod. 1601mg • calc. 271mg • fiber 1g

Smoked Turkey, Tomato & Gouda Paníní

Griddler™ Function: Closed Selector: Grill/Panini

Plates: Grill

Makes 4 servings

8	slices crusty	z country h	read	[about	$7 \times 3 - 1$	/2×1/2	(17.5)	<8.75×	1.25 cm	IJ.

- 4 teaspoons (20 ml) extra virgin olive oil 2 teaspoons (10 ml) Dijon-style mustard
- 4 ounces (125 g) Gouda cheese, shredded or very thinly sliced
- 8 ounces (250 g) thinly sliced smoked turkey breast
- thin slices tomato (beefsteak) or 16 thin slices Roma tomato
- 2 ounces (56 g) very thinly sliced red onion

Preheat Griddler™ on High. Lightly brush one side of each slice of bread with the olive oil. Place 4 slices of bread on the work surface, oiled side down. Spread lightly with mustard. Build the sandwiches in this order –cheese, smoked turkey, tomato – using equal amounts of each item on each sandwich. Top with the remaining sliced bread, oiled side up.

Place two sandwiches on the bottom grill plate, evenly spaced. Lower cover and apply light pressure to handle for about 30 seconds. Grill panini for 3 to 3-1/2 minutes. Remove to a rack and keep warm in an oven preheated to 175°F (80°C). Grill remaining 2 sandwiches in the same way. Cut in half on the diagonal to serve.

Nutritional information per serving: Calories 348 (36% from fat) • carb. 31g • pro. 25g • fat 14g • sat. fat 6g • chol. 57mg • sod. 1174mg • calc. 215mg • fiber 1g



Griddler™ Function: Closed Selector: Grill/Panini

Plates: Griddle

Makes 4 quesadillas

- 4 8-inch (20 cm) flour tortillas
- 2 teaspoons (10 ml) unsalted butter, melted
- cup (250 ml) shredded cooked chicken [about 5-6 ounces (150-175 g)]
- 2 ounces (56 g) reduced fat shredded sharp cheddar cheese
- 1/3 cup (75 ml) sliced black olives [one 2.25oz. (64 g) can, drained]
- cup (50 ml) finely sliced green onion (about 3 green onions) tablespoon (15 ml) finely chopped jalapeño pepper salsa

Lightly brush one side of each tortilla with 1/2 teaspoon (2 ml) melted butter.

Place on the work surface, buttered side down. Preheat $\mathsf{Griddler}^{\scriptscriptstyle{\mathsf{M}}}$ on Low-Medium.

Place chicken, olives, green onion, and jalapeño pepper in a medium bowl and stir to blend. Divide mixture equally among the 4 tortillas, placing to one side of the tortilla. Fold each tortilla in half. Place 2 tortillas on the bottom griddle and close. Bake quesadillas for 5 to 6 minutes – until chicken is hot, cheese is melted, and tortillas are lightly golden brown and crispy. Place on a rack in a low [175-200°F (80-93°C)] oven to keep warm. Repeat cooking for remaining 2 quesadillas.

Cut quesadillas into wedges and serve with salsa.

Nutritional information per serving (1 quesadilla): Calories 255 (27% from fat) • carb. 27g • pro. 20g. • fat 8g • sat. fat 2g • chol. 42mg • sod. 556mg • calc. 169mg • fiber 2g

Croque Monsieurs

Griddler™ Function: Closed Selector: Grill/Panini

Plates: Griddle

Makes 2 servings

4 slices firm white or wheat bread

2 teaspoons (10 ml) Dijon-style mustard

2 thin slices smoked deli ham

thin slices deli turkey

2 slices Swiss, Cheddar or Gouda cheese (may use reduced fat)

large egg, lightly beaten

1/4 cup (50 ml) milk (whole, reduced fat, lowfat or fat free)

I tablespoon (15 ml) melted unsalted butter kosher salt and freshly ground pepper to taste

Preheat Cuisinart™ Griddler™ fitted with the griddle plates in the panini position on Medium.

Divide and layer the ham, turkey, and cheese to make two sandwiches. Place the egg, milk, salt, and pepper to taste in a small bowl and whisk until smooth. Dip the sandwiches into the egg and milk mixture and soak briefly to coat. Brush both sides evenly with melted butter. Place sandwiches on bottom plate. Close Griddler™ and apply medium pressure for 10 seconds. Cook for 3 to 4 minutes, until bread is browned and crispy, and filling is warmed. Remove sandwiches using a heatproof plastic spatula and allow to rest for 3 to 5 minutes before cutting and serving.

```
Nutritional analysis per serving:
Calories 402 (41% from fat) • carb. 29g • pro. 32g • fat 17g • sat. fat 8g • chol. 170mg • sod. 1291mg • calc. 431mg • fiber 1g
```

Grilled Reubens

Griddler™ Function: Closed Selector: Grill/Panini Plates: Griddle

Makes 4 servings

3/4	cup (175 ml) sauerkraut
8	teaspoons (40 ml) unsalted butter, softened
8	slices rye or pumpernickel bread
4	tablespoons (60 ml) prepared fat free or regular Thousand Island
	or Russian dressing, divided
4	ounces (125 g) reduced fat sliced Swiss or Jarlsberg cheese
8	ounces (250 g) thinly sliced corned beef

Rinse the sauerkraut and drain. Press out all water and place on a triple thickness of paper towels.

Brush one side of each slice of bread with softened butter. Place 4 slices bread on work surface, buttered side down. Spread each of those slices with dressing. Layer each with 1/2 ounce (14 g) sliced cheese, 2 ounces (56 g) corned beef, 3 tablespoons (45 ml) sauerkraut, and the remaining cheese. Top with the remaining bread, buttered side up.

Preheat the Cuisinart™ Griddler™ fitted with the griddle plates in the panini position on Medium. Arrange the sandwiches (depending on the shape of the bread, you will be able to cook 2 or 4 sandwiches) evenly spaced on the bottom griddle plate. Close Griddler™ and apply medium pressure for 10 seconds. Cook until bread is toasty, filling is warm and cheese is melted, about 4 to 5 minutes. Serve warm with mustard.

```
Nutritional information per serving [1/4 cup (50ml)]:
Calories 490 (233% from fat) • carb 40g • pro. 27g • fat 26g • sat. fat 12g • chol. 94mg • sod. 1489mg • calc. 409mg • fiber 5g
```

ON THE FLAT GRILL

Marinated Grilled Chicken

Griddler™ Function: Flat Selector: Grill/Panini

Plates: Grill

Makes 6 servings

1/4	cup (50 ml) extra virgin aliva ail
	cup (50 ml) extra virgin olive oil
1/4	cup (50 ml) balsamic vinegar
1/4	cup (50 ml) red currant jelly
	tablespoon (15 ml) Dijon-style mustard
	tablespoon (15 ml) fresh lemon juice
1/2	tablespoon (7 ml) finely minced garlic
2	teaspoons (10 ml) light soy sauce
1/4	teaspoon (1 ml) ground coriander
1/4	teaspoon (1 ml) ground cumin
1/4	teaspoon (1 ml) ground ginger
2-3	dashes hot sauce, such as Tabasco®
6	boneless, skinless chicken breast halves

Place the oil, vinegar, jelly, mustard, lemon juice, garlic, soy, coriander, cumin, ginger, and hot sauce in a medium bowl. Stir with a whisk until smooth. (This may also be done in a food processor, blender or chopper/grinder.)

Remove the tenders from the chicken and reserve for another use. Place a chicken breast between 2 sheets of plastic wrap. Flatten to an even thickness of I/2 inch (I.25 cm) using a flat pounder; repeat with remaining chicken. Place chicken in marinade and stir to coat. Cover and refrigerate for I to 2 hours (do not marinate longer than this; the acid will begin to toughen and dry out the chicken).

Preheat the Griddler™ on High-Sear. Drain the chicken and discard the marinade (do not reuse). Arrange 3 drained chicken breast halves evenly spaced on each side of the grill. Grill for 5 to 6 minutes on each side, until the chicken reaches an internal temperature of I70°F (77°C). Serve hot or warm.

Nutritional information per serving: Calories 277 (30% from fat) • carb. 6g • pro. 41g • fat 9g • sat. fat 2g • chol. 109mg • sod. 200mg • calc. 23mg • fiber 0g

Teriyaki Grilled Chicken & Pineapple

Griddler™ Function: Flat Selector: Grill/Panini

Plates: Grill

Makes 4 servings

```
1/3 cup (75 ml) low-sodium soy sauce
3 tablespoons (45 ml) rice vinegar
2 tablespoons (25 ml) dry or medium dry sherry (or may use mirin)
2 tablespoons (25 ml) brown sugar, packed
2 teaspoons (10 ml) powdered ginger
1-1/2 pounds (750 g) boneless, skinless chicken thighs
8 slices fresh pineapple, 1/2-inch (1.25 cm) thick
```

Place soy, sherry, vinegar, brown sugar, and ginger in a medium bowl and stir with a whisk to blend. Makes 2/3 cup (150 ml) marinade – measure out and reserve 1/3 cup (75 ml).

Trim all visible fat from chicken and add chicken to marinade in bowl; stir to coat. Allow to marinate for 20 to 30 minutes (may marinate longer – cover and refrigerate). Pour remaining 1/3 cup (75 ml) marinade over pineapple slices and marinate for 20 to 30 minutes.

Preheat Griddler™ on High. Drain the pineapple; reserve marinade in a small sauce pan. When hot, grill the pineapple slices for 2-1/2 to 3 minutes per side. Remove to a warm plate and cover loosely. Drain the chicken – add the marinade to the saucepan and bring to a boil. Reduce heat to low and simmer until chicken is ready (do not save and use marinade as a sauce unless you do this step). Arrange the chicken, "skin" side down, evenly spaced on the grill. Grill for 5 to 6 minutes per side – chicken juices should run clear and test 170°F (77°C) when checked with an instant read thermometer. Transfer to warm plate and pour the simmered reserved sauce over the chicken. Serve with steamed brown or white rice.

```
Nutritional information per serving:
Calories 486 (36% from fat) • carb. 30g • pro. 47g • fat 19g • sat. fat 5g • chol. 162mg • sod. 1012mg • calc. 44mg • fiber 2g
```



Griddler™ Function: Flat Selector: Grill/Panini

Plates: Grill

Makes 8 servings

2	zest of 2 limes, finely chopped cloves garlic, peeled, finely chopped
1/4	cup (50 ml) fresh sage leaves, finely chopped
	tablespoon (15 ml) fresh rosemary leaves, finely chopped
1/3	cup (75 ml) fresh lime juice
1/2	cup (125 ml) extra virgin olive oil
	teaspoon (5 ml) kosher salt
1/2	teaspoon (2 ml) freshly ground pepper
8	portions swordfish steak, 5-6 ounces (150-175 g) each
2	avocados, peeled and sliced lengthwise

Place lime zest, garlic, sage, rosemary, lime juice, olive oil, salt, and pepper in a medium bowl and whisk until emulsified. Place swordfish in a 13x9x2-1/2 - inch (32.5x22.5x6.25 cm) dish and add marinade. Turn fish to coat completely. Allow to marinate for 30 minutes. (Do not marinate longer – the acid will begin to "cook" the fish and give it a dry texture.)

Preheat Griddler[™] on High-Sear. When grill is hot, arrange the swordfish steaks on both sides, evenly spaced. Grill for 3 to 4 minutes on each side. Internal temperature of fish should be $145^{\circ}F$ (63°C).

Serve garnished with avocado slices.

Nutritional information per serving: Calories 312 (49% from fat) • carb. 4g • pro. 35g • fat 17g • sat. fat 3g • chol. 67mg • sod. 327mg • calc. 28mg • fiber 3g

Spicy Grilled Flank Steak

Griddler™ Function: Flat Selector: Grill/Panini

Plates: Grill

Makes 8 servings

	tablespoon (15 ml) kosher salt
	tablespoon (15 ml) sweet paprika
2	teaspoons (10 ml) thyme
2	teaspoons (10 ml) marjoram
1-1/2	teaspoons (7 ml) granulated garlic
1-1/2	teaspoons (7 ml) dried minced onior

1	teaspoon (5 ml) freshly ground (coarse) black pepper
3/4	teaspoon (4 ml) cayenne pepper
1/2	teaspoon (2 ml) white pepper
	beef flank steak, about 2 pounds (1 kg)

Place the salt, paprika, thyme, granulated garlic, minced onion, black pepper, cayenne, and white pepper in a blender or food processor and process for 20 to 30 seconds. Makes about 1/4 cup (50 ml) Spicy Rub.

Trim any visible fat from the flank steak, using a sharp knife. Score the meat in a cross-hatch pattern on both sides — do not cut through more than I/I6 inch (0.16 cm). Rub with I tablespoon (I5 ml) of the Spicy Rub on each side (reserve the remainder for another time). Let stand I5 minutes or longer.

Preheat Cuisinart™ Griddler™ in the flat grill position on High-Sear. When hot, arrange the flank steak on the grill. Grill for 6 to 10 minutes per side, moving the steak only to turn, until steak is done to personal preference. Let stand 10 minutes before slicing. Slice on the diagonal, across the grain into thin slices. (A Cuisinart® Electric Knife makes this task easy.)

```
Nutritional information per serving [1/4 cup (50ml)]:
Calories 311 (60% from fat) • carb 1g • pro. 30g • fat 20g • sat. fat 8g • chol. 87mg • sod. 324mg • calc. 7mg • fiber 0g
```

ON THE GRIDDLE Blueberry Oat Buttermilk Pancakes

Griddler™ Function: Flat Selector: Griddle Plates: Griddle Makes 16 pancakes

```
cup (250 ml) blueberries (fresh or frozen)
        cup (250 ml) all-purpose flour, divided
1-1/3
        cups (325 ml) rolled oats (regular, not quick oats)
1/4
        cup (50 ml) whole wheat flour
        cup (50 ml) brown sugar
1/4
teaspoon (5 ml) baking soda
1/2
        teaspoon (2 ml) salt
2
        cups (500 ml) buttermilk
        large eggs, lightly beaten
        tablespoons (45 ml) vegetable oil
```

Place the blueberries in a small bowl. Sprinkle with I tablespoon (15 ml) of the flour and toss to coat; reserve. Preheat Griddler $^{\rm m}$ to 350°F (177°C).

Place the remaining flour, oats, wheat flour, brown sugar (break up any lumps), baking soda, and salt in a medium bowl; stir with a whisk. Place the buttermilk, eggs and oil in a small bowl; stir. Add the liquid mixture to the dry ingredients and stir with a whisk until blended. Gently fold in the blueberries.

When ready, drop the batter onto the grill plates, using a scant quarter cup (50 ml) measure. Bake the pancakes for 2 to 3 minutes. When pancakes are bubbling on the top, turn and bake for an additional 2 to 3 minutes. Blueberry Oat Pancakes are best served hot. Pancakes can be kept warm by placing them on a rack on a baking sheet in a low [175-200°F (79-93°C)] oven while baking the remainder.

Serve with warm syrup and butter as desired.

```
Nutritional information per pancake:
Calories 121 (29% from fat) • carb. 18g • pro. 4g • fat 4g • sat. fat 1g • chol. 28mg • sod. 184 mg • calc. 47mg • fiber 1g
```

Cinnamon Sugar French Toast

Griddler™ Function: Flat Selector: Griddle Plates: Griddle

Makes 4 servings (2 slices per serving)

8 slices (preferably thick sliced) cinnamon swirl or cinnamon raisin bread

5 large eggs

cup (250 ml) evaporated fat free milk (not reconstituted)

1/4 cup (50 ml) half & half (may use fat free)

1/4 teaspoon (1 ml) salt teaspoon (5 ml) cinnamon

tablespoon (15 ml) vanilla extract pinch nutmeg (freshly grated)

Arrange the bread in two 8x8x2-inch (20x20x5 cm) glass baking dishes. Whisk eggs, half-&-half, salt, spices, and vanilla until smooth but not foamy. Pour the batter over bread. Turn the bread over, let sit 5 minutes, then turn the bread over again.

Preheat the Cuisinart™ Griddler™ in the flat griddle position on 325°F (163°C). When the Griddler™ is hot (green indicator light will turn on), arrange the soaked bread on the hot griddle. Cook until deep golden brown on each side, about 3 to 4 minutes per side. French toast can be kept warm by placing them on a rack on a baking sheet in a low [200°F (93°C)] oven. Serve with warm Maple Syrup.

```
Nutritional information per serving:
Calories 308 (31% from fat) • carb. 36mg • pro. 17 • fat 10g • sat. fat 4g • chol. 271mg • sod. 947mg • calc. 274mg • fiber 3g
```

Breakfast Sausages

Griddler™ Function: Closed or Flat

SeleIctor: Griddle Plates: Griddle

Makes 10 sausage patties [about 1-3/4 ounces (50 g) each]

- ounces (375 g) ground turkey (can use very lean)
- 4 ounces (125 g)lean ground pork
- 1/3 cup (75 ml) very finely chopped tart apple tablespoon (15 ml) very finely minced onion
- 2 tablespoons (25 ml) chopped fresh parsley [1 tablespoon (15 ml) dried parsley]
 - teaspoon (5 ml) rubbed sage
- 1/2 teaspoon (2 ml) thyme
- teaspoon (5 ml) kosher salt
- 1/4 teaspoon (1 ml) freshly ground black pepper
- 1/4 teaspoon (1 ml) paprika

Place all ingredients in a medium bowl and mix as for meatloaf — mixing thoroughly to distribute the seasonings evenly. Unlike ground meat for burgers, which should not be overmixed, it is important to completely mix the meat and seasonings. Shape into ten patties of equal size [about 1-3/4 ounces (50 g) each, 1-1/2 to 2 inches (3.75x5 cm) in diameter]. This may be done the night before, or sausage may be made ahead and frozen.

The sausage may be cooked using either the flat or closed griddle position. For closed griddle cooking, preheat the Griddler[™] to 425°F (218°C). Arrange the sausages evenly spaced on the hot griddle plate. Using the closed griddle, cook the sausages for 4 to 5 minutes, until they have reached an internal temperature of 170°F (77°C). This is a great, quick way to cook sausages for sausage biscuits or other breakfast sandwiches.

To cook the sausages on the flat griddle, preheat the Griddler[™] to 375°F (190°C). In the flat griddle position, cook the sausages for 12 to 15 minutes total, turning once after 6 minutes. Cooking in the flat griddle position allows you to cook eggs or pancakes to accompany the sausages, either on one side of the Griddler[™] or when finished cooking the sausages.

```
Nutritional information per serving [1/4 cup (50 ml)]:
Calories 75 (11% from fat) • carb Ig • pro. IIg • fat 3g • sat. fat Ig • chol. 27mg • sod. 166mg • calc. I3mg • fiber 0g
```

Recipe note:

It you have a Cuisinart® Food Processor, you may use it to chop your own freshly ground turkey and pork. Follow the instructions that accompany your processor. After chopping the meat, you may add the chopped apples, onions and seasonings using the pulse until completely combined.

Southwestern Spiced Shrimp & Scallops

Griddler™ Function: Flat Selector: Griddle

Plates: Griddle

Makes 4 entrée servings or 16 appetizer servings

1	teaspoon	(5 m)	nl) grou	ınd cumin
	teaspoon	(5 m)	nl) chili	powder

1/2 teaspoon (2 ml) basil

1/2 teaspoon (2 ml) ground coriander

1/2 teaspoon (2 ml) oregano1/2 teaspoon (2 ml) paprika1/2 teaspoon (2 ml) kosher salt

1/2 teaspoon (2 ml) freshly ground black pepper

extra large (16-20 count) shrimp (peeled, leaving on tail shell, deveined)

large sea scallops

2 tablespoons (25 ml) extra virgin olive oil

fresh lemon or lime wedges

Place the cumin, chili, basil, coriander, oregano, paprika, salt, and pepper in a small bowl and stir to combine – there will be about 2 tablespoons (25 ml). Soak four 10-inch (25 cm) wooden skewers in water for 10 minutes.

Rinse the shrimp; drain. Place on a triple thickness of paper towels and pat dry. Remove tough muscle (also called "foot" – this attaches the scallop to its shell) from the side of each scallop. Rinse the scallops; drain. Place on a triple thickness of paper towels and pat dry. Transfer shrimp and scallops to a bowl. Drizzle with olive oil and stir/toss gently to coat completely. Sprinkle with spice rub; stir/toss gently to coat. Thread shrimp onto wooden skewers, putting the skewer through the tail end to the "head", 4 shrimp per skewer (this keeps them from curling when heated).

Preheat the Cuisinart™ Griddler™ in the flat griddle position on 450°F (232°C). When hot, arrange the skewered shrimp evenly on one side of the griddle. Arrange the scallops evenly spaced on the other side. Grill the shrimp until firm and pink, about 2 to 3 minutes per side. Grill the scallops until firm and browned, about 2 minutes per side. Remove immediately. Garnish with fresh lemon or lime wedges to serve.

Nutritional information per serving [1/4 cup (50 ml)]: Calories 267 (87% from fat) • carb 4g • pro. 38g • fat 10g • sat. fat 1g • chol. 209mg • sod. 516mg • calc. 89mg • fiber 0g

Cooked Food Temperature Chart

Check internal temperature, using an instant read thermometer.

Rare	Bright red centre, lighter pink to outside	140°F (60°C)
Medium	Light pink centre, brown to outside	160°F (71°C)
Well-done	Brown consistently throughout	170°F+(77°C)+

Beef

The USDA recommends cooking all ground beef to at least Medium [160°F (71°C)] doneness, or until centre is no longer pink.

Pork

Always grill using an instant read thermometer until the internal temperature reaches I60°F (71°C) when tested.

Poultry

Boneless poultry breast should be cooked to an internal temperature of 170°F (77°C).

Ground poultry should be cooked to an internal temperature of 165-170°F (74-77°C).

(The Cuisinart™ Griddler™ is not recommended for cooking bone-in poultry.)

Seafood

Fin Fish - Cook until opaque and easily flaked with a fork.

Scallops – Cook until opaque and firm.

Shrimp - Cook until shrimp turn orange/red and flesh is

pearly opaque.

Bacon

Cook bacon until crispy to taste.

Hot Dogs/Smoked Sausages

Although they are "precooked", we recommend cooking hot dogs and smoked sausages until the internal temperature is $165^{\circ}F$ (74°C) when tested with an instant read thermometer.

Cuisinart SAVOR THE GOOD LIFE







Juicers Presse-fruits



Toasters Fours grilloirs



Grill & Griddle Gril & Crêpière



Food Processors Robots de cuisine

Cuisinart offers an extensive assortment of top quality products to make life in the kitchen easier than ever. Try some of our other countertop appliances and cookware, and Savor the Good Life™.

Cuisinart offre un vaste choix de produits haut de gamme pour vous faciliter la tâche dans la cuisine. Essayez nos autres appareils de comptoir ainsi que notre batterie de cuisine et... savourez la bonne vie.

www.cuisinart.ca

© 2004 Cuisinart
Cuisinart® is a registered
trademark of Cuisinart
Cuisinart® est une marque de
commerce déposée de Cuisinart

Cuisinart Canada 156 Parkshore Drive 156 chemin Parkshore Brampton, Ont. L6T 5M1

Consumer Call Centre Email:
Courriel centre au consommateur :
Consumer_Canada@Conair.com
Printed in China
Imprimé en Chine
04CC18029

IB-5280-CAN-A